



Placentia Planning Commission Agenda

Regular Meeting
March 9, 2010
6:30 p.m.

Frank Perez
Chairman

Craig Green
Vice Chairman

Michael Ebenhoch
Commissioner

Floyd Farano
Commissioner

Christine Schaefer
Commissioner

John Scull
Commissioner

Vic Tomazic
Commissioner

City of Placentia
401 E Chapman Avenue
Placentia, CA 92870

Phone: (714) 993-8124
Fax: (714) 961-0283
Website: www.placentia.org

Procedures for Addressing the Commission

Any person who wishes to speak regarding an item on the agenda or on a subject within the Planning Commission's jurisdiction during the "Oral Communications" portion of the agenda should fill out a "Speaker Request Form" and give it to the Commission Secretary BEFORE that portion of the agenda is called. Testimony for Public Hearings will only be taken at the time of the hearing. Any person who wishes to speak on a Public Hearing item should fill out a "Speaker Request Form" and give it to the Commission Secretary BEFORE the item is called.

The Commission encourages free expression of all points of view. To allow all persons the opportunity to speak, please keep your remarks brief. If others have already expressed your position, you may simply indicate that you agree with a previous speaker. If appropriate, a spokesperson may present the views of an entire group. To encourage all views, the Commission discourages clapping, booing or shouts of approval or disagreement from the audience.

PLEASE SILENCE ALL PAGERS, CELL PHONES, AND OTHER ELECTRONIC EQUIPMENT WHILE THE COMMISSION IS IN SESSION.

Special Accommodations

In compliance with the Americans with Disabilities Act, if you need special assistance to participate in this meeting, please contact the City Clerk's Office at 714/993-8231. Notification 48 hours prior to the meeting will generally enable City staff to make reasonable arrangements to ensure accessibility.
(28 CFR 35.102.35.104 ADA Title II)

Copies of all agenda materials are available for public review in the Office of the City Clerk, City Planning Division Counter and at the Placentia Library Reference Desk. Persons who have questions concerning any agenda item may call the City Planning Division at (714) 993-8124 to make inquiry concerning the nature of the item described on the agenda.

In compliance California Government Code Section 54957.5, any writings or documents provided to a majority of the Planning Commission regarding any item on this agenda that are not exempt from disclosure under the Public Records Act will be made available for public inspection at the City Clerk's Office at City Hall, 401 East Chapman Avenue, Placentia, during normal business hours.

Study Sessions are open to the public and held in the City Council Chambers or City Hall Community Room.

Recommended Action:

Adopt Resolution No. PC-2010-05 approving Use Permit (UP) 2010-04, subject to the Special Conditions of Approval and Standard Development Requirements set forth therein.

OLD BUSINESS

NONE

NEW BUSINESS

NONE

DEVELOPMENT SERVICES MANAGER'S REPORT

PLANNING COMMISSION REQUESTS

Commission members may make requests or ask questions of staff. If a Commission member would like to have formal action taken on a requested matter, it will be placed on a future Commission Agenda.

ADJOURNMENT

The Planning Commissioners ADJOURN to a Regular meeting on Tuesday, April 13, 2010 at 6:30 p.m. in the City Council Chambers at 401 East Chapman Avenue, Placentia.

CERTIFICATION OF POSTING

I, Raynald F. Pascua, Secretary to the Planning Commission of the City of Placentia, hereby certify that the Agenda for the March 9, 2010 Regular meeting of the Planning Commission of the City of Placentia was posted on March 4, 2010.



Raynald F. Pascua

PLACENTIA PLANNING COMMISSION
MINUTES OF THE REGULAR MEETING
February 9, 2010

The regular meeting of the Placentia Planning Commission of February 9, 2010 was called to order at 6:30 p.m. in the City Council Chambers, 401 East Chapman Avenue, Placentia, California by Chairman Perez.

ROLL CALL: Present: Floyd Farano, Commissioner
Christine Schaefer, Commissioner
John Scull, Commissioner
Vic Tomazic, Commissioner
Craig Green, Vice Chairman
Frank Perez, Chairman

Absent: Michael Ebenhoch, Commissioner (Excused)

PLEDGE OF ALLEGIANCE: Led by Commissioner Scull

Others Present: Kenneth A. Domer, Assistant City Administrator
Raynald F. Pascua, Development Services Manager
Monique Schwartz, Associate Planner
Andrew V. Arczynski, City Attorney
Sara Salazar, Administrative Assistant

Motion by Commissioner Schaefer, seconded by Commissioner Green to APPROVE THE MINUTES of January 12, 2010. Passed by a 6-0-1 vote. (Ebenhoch excused)

ORAL COMMUNICATIONS: The Chair invited the public to make oral comments on matters not on the agenda, but none were offered.

Report

1. Primer on Wireless communication Facilities

Mr. Pascua, Development Services Manager, gave a PowerPoint presentation on Wireless Communication Facilities. It included a brief history, a summary of the Federal and State Regulations, as well as future developments of Wireless Communication Facilities Technology in Placentia.

this concern and the vendor they use is a leader in the industry in 'stealth' "Monopines".

Chairman Perez asked about preventing children from climbing the "Monopine". Mr. Lew responded that the branches start at fifteen (15) feet and that one of the special conditions is to construct a landscaped planter at the base which would deter children from climbing.

Chairman Perez suggested installing a device that would prevent anyone from climbing past a certain point. Mr. Dornier added that the base is large and would be difficult for a child to wrap their arms around, but such a device could be explored. Commissioner Green agreed with Chairman Perez's comments. Mr. Lew was agreeable with the request.

Chairman Perez opened up the public hearing.

Comments were heard by Dana Hill of 2142 Fremont Avenue, Placentia. Mr. Hill expressed concern about the site being close to a nearby playground and any effects of mylar balloons from frequent parties at a nearby gazebo. He also asked if the park would become popular for other wireless communication facilities, as well as the radio frequency the site would operate at.

Comments were heard by Mike Goodwill of 2049 Tuffree Road, Placentia. Mr. Goodwill asked about disguising the outbuildings and expressed concern about any effects this could have on property values.

Comments were heard by Judith Anderson of 2136 Fremont Avenue Placentia. Ms. Anderson had concerns about noise that may be emitted and how far it would carry as well as the roofing material that will be used and if it will contain the noise. She asked about safety and FCC standards and if the site will still be in compliance once three (3) carriers use the site. She expressed concern about radio frequency radiation exposure and electromagnetic fields emitted from the site and asked whether the City would be able to get out of a contract if future studies determine the site to be dangerous.

Comments were heard by Ken Sportnik of 2044 Loreto Place, Placentia. Mr. Sportnik asked why that particular location was chosen and expressed concern about EMF exposure to residents and children who play at the park.

Comments were heard by Ron Treadway of 2148 Fremont Avenue, Placentia. Mr. Treadway talked about studies conducted in Europe and questioned if the distance from the site to the homes surrounding Tuffree Park is safe. He expressed concern about the combined radio frequency that co-locations will create. He asked that the site be moved to another location.

An addition to Special Condition of Approval # 20 was included in the motion and will read "...subject to the conditions hereof, the additions of up to two (2) co-located wireless services, shall not be subject to a discretionary permit (see California Government Code 65850.6)."

Motion by Commissioner Farano, seconded by Commissioner Green, TO ADOPT RESOLUTION NO. PC-2010-03 APPROVING USE PERMIT (UP) 2010-01, SUBJECT TO THE SPECIAL CONDITIONS OF APPROVAL AND STANDARD DEVELOPMENT REQUIREMENTS SET FORTH THEREIN. Passed by a 4-1-1 vote with Perez voting No, Ebenhoch Absent and Schaefer Recused.

Old Business:

None

New Business:

None

DEVELOPMENT SERVICES MANAGER'S REPORT:

Mr. Pascua welcomed any questions from the Planning Commission.

Ms. Schwartz offered an update on the pending gas station at Yorba Linda Boulevard and Rose Drive. She stated that the City's new contract engineer has determined that a lot line adjustment is appropriate and that City Planning staff should have an update in another week.

Chairman Perez adjourned the Planning Commission meeting at 8:00 p.m. to the next regularly scheduled meeting on March 9, 2010 at 6:30 p.m. in the City Council Chambers at 401 East Chapman Avenue, Placentia.

Submitted by,



Raynald F. Pascua
Development Services Manager



Placentia Planning Commission

Agenda Staff Report

AGENDA ITEM NO.: 1	DATE: March 9, 2010	PUBLIC HEARING: Yes
APPLICATION: Use Permit (UP) 2010-03		
DESCRIPTION: To permit retail sales of pre-owned motor vehicles in conjunction with wholesale internet sales of motor vehicles to be conducted within a +/- 11,424 square foot industrial building.		
RELATED APPLICATIONS: None		
APPLICANT: Michael VanRiette		
PROPERTY OWNER: Marshall Brecht (Brecht Company)		
LOCATION: 725 Hundley Way		
CEQA DETERMINATION: Categorically Exempt: Class 5, Section 15305		
ZONING: Manufacturing (M)	APN(S): 339-112-18	
GENERAL PLAN: Industrial	CITY COUNCIL ACTION REQUIRED: No	
PREPARED BY: Monique B. Schwartz, Associate Planner		
REVIEWED BY: Raynald F. Pascua, Development Services Manager		

REQUEST:

To permit retail sales of pre-owned motor vehicles in conjunction with wholesale internet sales of motor vehicles to be conducted within a +/- 11,424 square foot industrial building, located at 725 Hundley Way in the Manufacturing District.

INTRODUCTION:

The purpose of the Manufacturing (M) District is to provide for industrial uses and their related facilities while maintaining an environment free from objectionable noise, odor, dust or other nuisances. The applicant/business owner for Ideal Transportation obtained a City Business License in January of 2010 in order to conduct wholesale internet sales of motor vehicles within the proposed lease area. Wholesaling is a use permitted by right within the Manufacturing District; however, the City recognizes that certain uses, although consistent with the purpose of the "M" District, have special characteristics that have the potential to adversely affect adjoining businesses and/or property owners. Therefore, pursuant to Section 23.47.040(11) of the Placentia Municipal Code, the addition of the proposed small scale retail sales of motor vehicles within this business requires use permit approval. A use permit is required to evaluate the potential impacts the business may have on adjacent businesses and/or residences; impacts on existing parking; impacts on City services and concentrations of similar uses.

RECOMMENDATION:

City Planning Division is recommending approval of Use Permit (UP) 2010-03, subject to the attached recommended Special Conditions of Approval and Standard Development Requirements.

Operational Characteristics:

Ideal Transportation is a family owned business that has been in operation for over 24 years. In January of 2010, the owner, Michael VanRiette obtained a City of Placentia Business License to operate his wholesale business at 725 Hundley Way, within the City of Placentia, moving from his previous location at 1365 Dynamics, Unit C within the City of Anaheim. In his submittal Statement of Use, Mr. VanRiette states that retail traffic for the sale of automobiles is driven by internet sales rather than walk-by traffic on a traditional car lot. This business will provide pre-owned wholesale cars at auction prices to the public via various internet sites. They are proposing an indoor showroom that will display vehicles for retail sales. Retail and wholesale sales will be conducted via the internet. Their current business processes approximately 25 wholesale vehicle sales per week and Mr. VanRiette anticipates a 25% increase in sales with the addition of retail sales.

All vehicles for wholesale and retail sales will be housed within the existing industrial building and will not be displayed outdoors at any time.

Ideal Transportation will operate during the following hours:

Monday – Friday:	10:00 a.m. to 6:00 p.m.
Saturdays and Sundays:	By appointment only

The existing business has four (4) full time employees, but will increase to six full time employees with the addition of retail sales.

Floor Plan:

The submittal floor plan indicates that the tenant space is approximately 11,424 square feet, with a main entrance/exit located on the east side of the building and a roll-up garage door entry/exit on the north and south sides of the industrial building. There are two offices, one conference room and two restroom facilities. The remainder of the space is a large open warehouse that will be used for car storage and as a car showroom.

Access/Parking:

The subject site can be accessed via two driveway approaches off of Hundley Way. There is a fenced parking area with eleven (11) parking spaces located on the south side of the existing building and an additional parking lot with ten (10) parking spaces located to the north of the industrial building. A total of twenty - one (21) parking spaces were provided at the time of construction of this industrial building. Because all vehicles will be stored within this industrial building and there will be a total of six (6) employees, it is not expected that the addition of limited retail sales of motor vehicles will impact the available parking at this site.

RESOLUTION NO. PC-2010-04

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF PLACENTIA APPROVING USE PERMIT NO. 2010-03 PERTAINING TO PROPERTY LOCATED AT 725 HUNDLEY WAY AND MAKING FINDINGS IN SUPPORT THEREOF.

A. Recitals.

(i) Mr. Michael VanRietten business owner of Ideal Transportation AND Mr. Marshal Brecht, property owner of 725 Hundley Way ("Applicant" hereinafter) heretofore filed an application for approval of Use Permit No. 2010-03, as described in the title of this Resolution. Hereinafter, in this Resolution, the subject Use Permit request is referred to as the "Application".

(ii) On March 9, 2010 this Commission conducted a duly noticed public hearing, as required by law, and concluded said hearing prior to the adoption of this Resolution.

(iii) All legal prerequisites to the adoption of this Resolution have occurred.

B. Resolution.

NOW, THEREFORE, it is hereby found, determined and resolved by the Planning Commission of the City of Placentia as follows:

1. The Commission hereby specifically finds that all of the facts set forth in the Recitals, Part A, of this Resolution are true and correct.

2. Based upon substantial evidence presented to this Commission during the public hearing conducted with regard to the Application, including written staff reports, verbal testimony and development plans, this Commission hereby specifically finds as follows:

a. The proposed use will not be: (1) detrimental to the health, safety or general welfare of the persons residing or working within the neighborhood of the proposed use or within the city, or (2) injurious to the property or improvements within the neighborhood or within the city. Subject to compliance with the attached Special Conditions of Approval and Standard Development Requirements (Attachments "B, C and D"), this use complies with

4. The Planning Commission hereby directs that, upon approval of Use Permit 2010-03, a Notice of Exemption be filed with the Orange County Clerk/Recorder.

5. Based upon the findings and conclusions set forth herein, this Planning Commission hereby approves Use Permit 2010-03 as modified herein, and specifically subject to the conditions set forth in Attachments "B, C and D" attached hereto and by this reference incorporated herein.

6. The Secretary to the Planning Commission shall:

- a. Certify to the adoption of this Resolution; and
- b. Forthwith transmit a certified copy of this Resolution, by certified mail, to the Applicant at the address of record set forth in the Application.

ADOPTED AND APPROVED this 9th day of March, 2010.

Chairman

I, Raynald F. Pascua, Secretary to the Planning Commission of the City of Placentia, do hereby certify that the foregoing Resolution was introduced at a regular meeting of the Planning Commission of the City of Placentia held on the 9th day of March, 2010, and was passed at this regular meeting of the Planning Commission of the City of Placentia held on the 9th day of March, 2010, by the following vote:

AYES:	COMMISSION MEMBERS:
NOES:	COMMISSION MEMBERS:
ABSENT:	COMMISSION MEMBERS:
ABSTAINED:	COMMISSION MEMBERS:

ATTEST:

Secretary to the Planning Commission

5. Prior to any changes in the days and hours of operation of Ideal Transportation, the applicant shall obtain written approval from the Director of Development Services or his/her designee. The following are the specified days and hours of operation:

Monday – Friday: 10: 00 a.m. to 6:00 p.m.
Saturday and Sunday: By appointment only
6. There shall be no additional modifications to the floor plan without approval from the Director of Development Services or his/her designee. Any additional changes to the approved floor plan, which has the effect of expanding or intensifying the present use, shall require a new Use Permit.
7. Prior to any modification of the floor plan that would affect parking as stipulated in the zoning code, the applicant shall obtain written approval from the Director of Development Services or his/her designee.
8. If at any time in the future, the Director of Development Services determines that a parking/circulation study is necessary to address parking and/or circulation issues relative to the use, the applicant and/or current business owner, shall be responsible for the cost of a parking and/or circulation study prepared by a consultant selected by the City. The applicant and/or current business owner shall also be responsible for the implementation costs of any mitigation measures deemed appropriate by the City based upon the findings of this study.
9. No outside storage or displays shall be permitted at any time. Applicant/business owner shall remove any inoperable vehicles, car parts, recreational vehicles, damaged cars, pallets, boxes debris or other materials stored in outdoor parking lots.
10. There shall be no deliveries to or from the premises before 6:00 a.m. and after 10:00 p.m. Monday through Friday. There shall be no deliveries on Sundays.
11. Litter shall be removed daily from the premises, including adjacent public sidewalks, and from all parking areas under the control of the licensee. These areas shall be swept or cleaned, either mechanically or manually, on a weekly basis, to control debris.
12. All trash bins shall be kept inside trash enclosures, and gates closed at all times, except during disposal and pick-up. Trash pick-up shall be done on a regular basis.
13. The applicant shall comply with all provisions of the Placentia Municipal Code, including Chapter 23.76, Noise Control.
14. Any temporary signs or permanent signs shall be reviewed and approved by the City prior to fabrication and installation.

a recommended alternative. A final fencing plan shall be submitted to the Development Services Department within thirty (30) days of use permit approval.

23. The applicant shall comply with all provisions of the Placentia Municipal Code, including Chapter 23.47, "M" – Manufacturing District.

CITY BUILDING DIVISION:

24. All future tenant improvements shall require City Building Division review and approval, prior to any construction. Failure to comply with applicable Building Codes may result in revocation of the Use Permit.
25. Applicant/business owner shall obtain Orange County Fire Authority approval for Use Permit (UP) 2010-03.

CITY POLICE DEPARTMENT:

26. The establishment shall remain in compliance with Placentia Police Department Standard Development Requirements for security (See Attachment C).

ORANGE COUNTY FIRE AUTHORITY:

27. Applicant shall comply with all site development requirements specified by the Orange County Fire Authority (OCFA) (See Attachment D).

POLICE DEPARTMENT

APPLICATION _____

UP 2010-03

STANDARD DEVELOPMENT REQUIREMENTS

The following standards shall be required for all commercial/industrial developments. No modifications shall be made without the approval of the Chief of Police.

COMMERCIAL/INDUSTRIAL SECURITY

Sliding Doors:

Sliding glass doors shall be of tempered glass with locking bolt that grips door and frame together and prevents the door from being pried in an upward direction. The strike area shall be reinforced to prevent prying and disengagement of the locking bolt. Anti-lift out device(s) shall be installed in the upper channel above the moving panel to prevent raising and removal from the tract while in the closed position.

Other Doors:

Wood doors and aluminum stile doors shall be used only as front entry doors. ALL OTHER DOORS SHALL BE METAL.

Wood doors shall be of solid core construction with the minimum thickness of one and three-fourths (1-3/4) inches. Wood panel doors with panels less than one (1) inch thick shall be covered on the inside with a minimum sixteen (16) U.S. gauge sheet steel, or its equivalent, which is to be attached with screws on minimum six (6) inch centers.

Metal doors shall be of a minimum sixteen (16) U.S. gauge and have sufficient reinforcement to maintain the designed thickness of the door when any locking device is installed. Such reinforcement shall restrict collapsing of the door around any locking device. Metal jambs shall be used.

Doors with glass panels and/or glass within thirty-six (36) inches of locking mechanism shall be fully tempered glass or rated burglary resistant material.

Door stops on wooden jambs for in-swinging door shall be of one piece construction with the jamb. Jambs for all doors shall be constructed or protected so as to prevent violation of the strike.

All swinging exterior wood and steel doors shall be equipped as follows:

Single doors: equipped with "single unit" containing door knob and single cylinder deadbolt. (Single turn of the knob also retracts the locked deadbolt.) Deadbolt must have one (1) inch throw and exterior case hardened, rotating steel cylinder guard.

EXTERIOR DOORS

COMMERCIAL/INDUSTRIAL SECURITY, Con't.

DOORS

Overhead or sliding doors shall be secured on the inside by minimum one-half (1/2) inch slide bolt(s) protruding at least one (1) inch door frame at floor; or secured on outside by a case hardened or minimum ten (10) gauge steel construction slide bolt using a padlock having a hardened steel shackle locking both at heel and toe with a minimum five (5) pin tumbler operation. Locking bar or bolt to extend through the receiving guide minimum of one (1) inch.

Doors exceeding ten (10) feet in width shall have two locking points on opposite side.

WINDOWS

No louvered windows shall be used.

Windows and/or transoms having a pane exceeding ninety-six (96) square inches in an area with the smallest dimension exceeding six (6) inches shall be protected in the following manner:

- (1) Fully tempered glass or burglary resistant material*; or
- (2) Inside or outside iron bars of at least one-half (1/2) inch round or one by one-quarter (1 x 1/4) inch flat steel material, spaced not more than five (5) inches apart and securely fastened with nonremovable bolts; or
- (3) Inside or outside iron or steel grills of at least twelve (12) gauge material with not more than a two (2) inch mesh and securely fastened with nonremovable bolt.

The protective bars or grills shall be of the openable type if such windows are required to be openable by the Uniform Building Code.

ROOF OPENINGS

Skylights shall be fully tempered glass or rated burglary resistant material*; or

- (1) Protected by iron bars at least one-half (1/2) inch round material spaced not more than five (5) inches apart; or
- (2) Steel grill at least twelve (12) gauge material of two (2) inch mesh (maximum) securely mounted under the skylight.

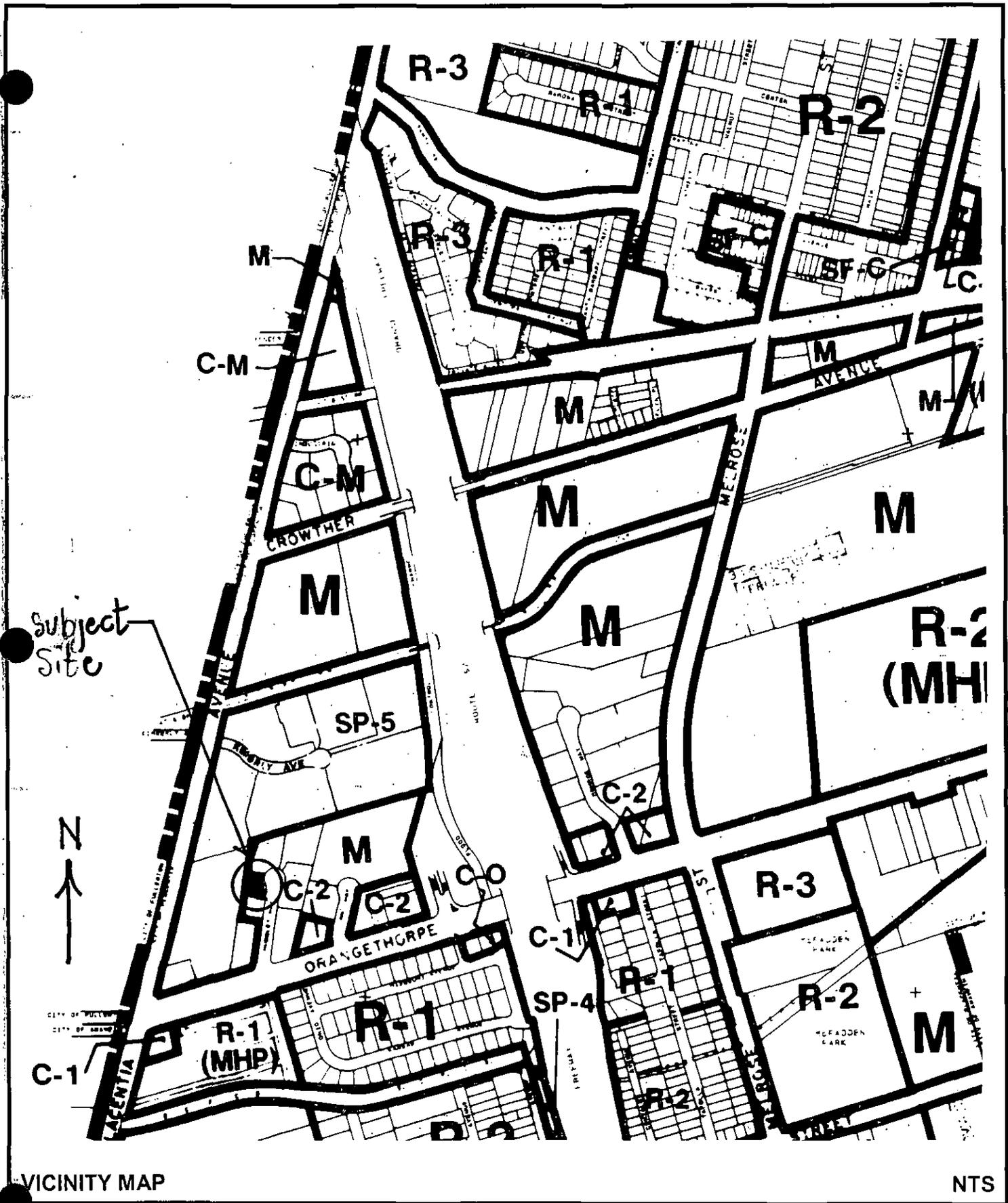
Ventilator skylights with side openings exceeding ninety-six (96) square inches in an area with the smallest dimension exceeding six (6) inches shall be protected as in (1) or (2) above.

Air ducts or vents exceeding ninety-six (96) square inches in an area with the smallest dimension exceeding six (6) inches on roof or exterior walls shall be covered by iron or steel bars of at least one-half (1/2) inch material spaced not more than five (5) inches apart; or steel grills of at least twelve (12) gauge material of two (2) inch mesh (maximum) securely mounted.

HATCHWAYS

Hatchways on the roof, if not of metal construction, shall be covered on the inside with sixteen (16) gauge sheet metal, or its equivalent, and secured from the inside with a slide bar or slide bolt. Outside hinges shall be equipped with nonremovable hinge pins.

Attachment "D"
Orange County Fire Authority (OCFA) Special Conditions of Approval



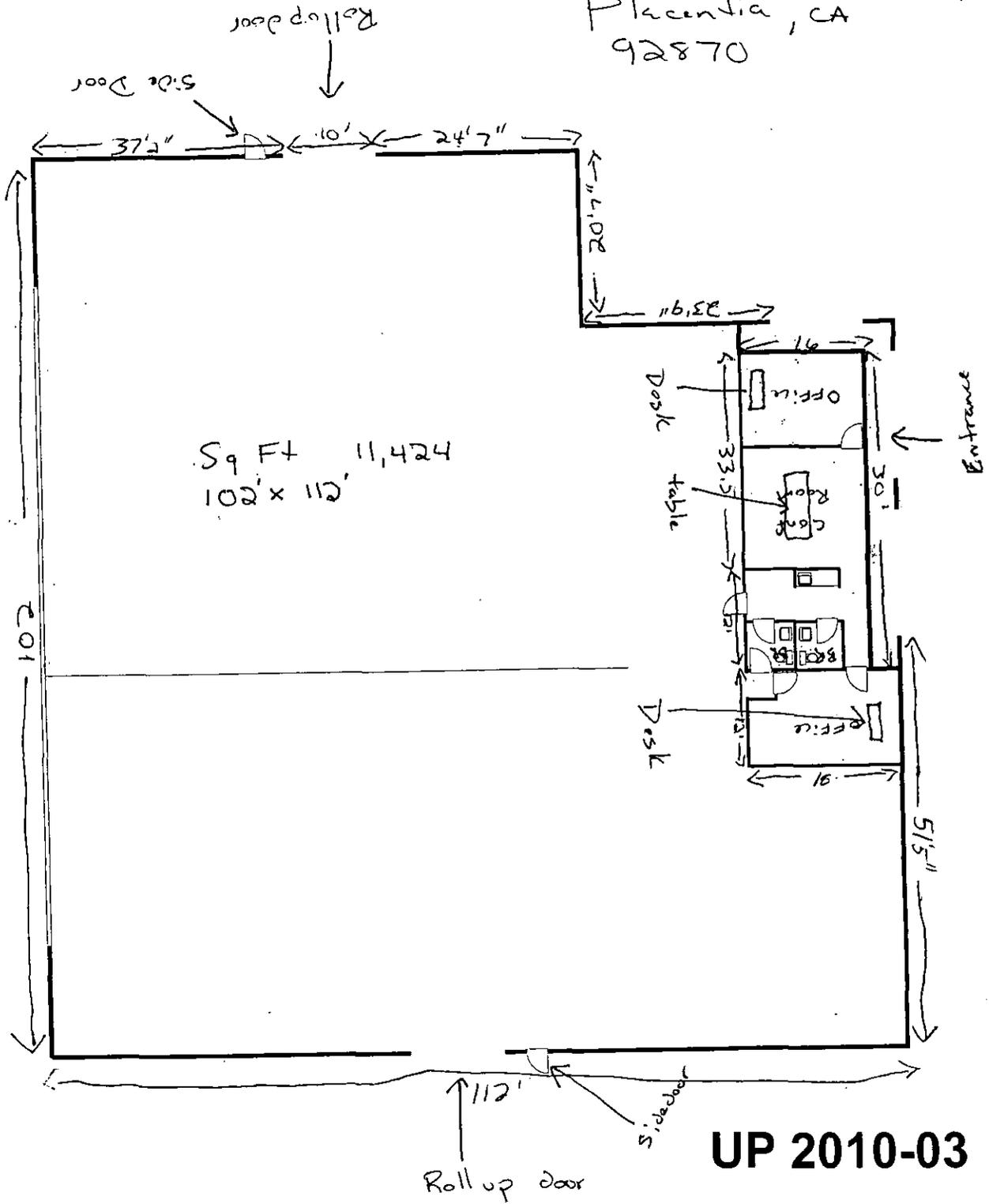
VICINITY MAP

NTS



PLANNING DIVISION REPORT
 UP 2010-03
 Exhibit 1

725 Hundley way
Placentia, CA
92870



FLOOR PLAN

NTS



PLANNING DIVISION REPORT
UP 2010-03
Exhibit 3



Placentia Planning Commission

Agenda Staff Report

AGENDA ITEM NO.: 2	DATE: March 9, 2010	PUBLIC HEARING: Yes
APPLICATION: Use Permit (UP) 2010-04		
DESCRIPTION: To permit the sale of alcoholic beverages (Type 42 On Sale Beer and Wine-Public Premises) within a +/- 1,800 square foot tenant space that will operate as a craft beer bar and tasting room (The Bruery) that will serve beers manufactured by The Bruery as well as other craft breweries, wine, specialty sodas, artisan cheeses and snacks.		
RELATED APPLICATIONS: None		
APPLICANT: Patrick Rue		
PROPERTY OWNER: Marco Gonzalez		
LOCATION: 128 W. Santa Fe Avenue		
CEQA DETERMINATION: Categorically Exempt: Class 5, Section 15305		
ZONING: Santa Fe Commercial (SF-C)	APN(S): 339-394-02	
GENERAL PLAN: Santa Fe Commercial	CITY COUNCIL ACTION REQUIRED: No	
PREPARED BY: Monique B. Schwartz, Associate Planner		
REVIEWED BY: Raynald F. Pascua, Development Services Manager		

REQUEST:

To permit the sale of alcoholic beverages (Type 42 On Sale Beer and Wine-Public Premises) within a +/- 1,800 square foot tenant space that will operate as a craft beer bar and tasting room (The Bruery) that will serve beers manufactured by the Bruery as well as other craft breweries, wine, specialty sodas, artisan cheeses and snacks, located at 128 W. Santa Fe Avenue in the Santa Fe Commercial (SF-C) District.

INTRODUCTION:

Section 23.37.010 of the Placentia Municipal Code describes the Santa Fe Commercial District as being, "the mechanism to enhance and promote the economic revitalization of Placentia's original business district." One of the primary goals of the district is to "encourage new uses and services to locate in the area." The Santa Fe Commercial District is primarily comprised of mixed-use commercial structures with commercial units on the first floor and residential living units on the second floor. Restaurants occupy a majority of commercial/retail space around the vicinity of the proposed Bruery site within the SF-C District and most are licensed to serve alcoholic beverages in conjunction with the service of meals.

The City recognizes that certain uses, although consistent with the purpose of the SF-C zone, have special characteristics which have the potential to adversely affect adjoining business and or property owners. Pursuant to Section 23.37.040(2) of the Placentia Municipal Code, the sale of alcoholic beverages is permitted within the "SF-C" Santa Fe

façade improvement plans and a Façade Improvement Program application to the Redevelopment Agency.

RECOMMENDATION:

City Planning Division is recommending approval of Use Permit (UP) 2010-04, subject to the attached recommended Special Conditions of Approval and Standard Development Requirements.

DISCUSSION:

The Bruery will be locating within an existing commercial building, located on the south side of Santa Fe Avenue, between Bradford Avenue and Main Street.

Subject Site and Surrounding Land Uses:

	Existing Land Use	Land Use Element General Plan Designation	Zoning Map Designation
Existing	Commercial Office Building	"Santa Fe Commercial"	"SF-C"
Proposed	Craft Beer Bar and Tasting Room	"Santa Fe Commercial"	"SF-C"
North	Santa Fe Avenue/ Mixed Use: Commercial/Residential	"Santa Fe Commercial"	"SF-C"
South	Alley/Parking/BNSF Railroad	"Santa Fe Commercial"	"SF-C"
East	Mixed Use: Commercial/Residential	"Santa Fe Commercial"	"SF-C"
West	Mixed Use: Commercial/Residential	"Santa Fe Commercial"	"SF-C"

Operational Characteristics:

The Bruery will be a high end craft beer bar and tasting room that will serve beer, wine, specialty sodas, artisan cheeses and snacks. They will have 28 taps, with approximately 12 devoted to Bruery beers and 16 rotating taps with beers from other small craft breweries. The business owners will offer and encourage tasting so that patrons can try a wide variety of craft beer in 2-4 ounce servings. They will offer over 100 different types of bottled beer and a limited wine list. All of the bottles and "growlers" (64 ounce resealable bottles) will be available for off-premise consumption. No distilled spirits will be served and no minors will be allowed on the premises.

The Bruery will operate during the following hours:

Monday through Thursday: 4:00 p.m. to 12:00 a.m.

Friday through Sunday: 12:00 p.m. to 12:00 a.m.

There will be a total of two (2) full-time employees, and five (5) part-time employees. The general operations of the craft beer bar and tasting room will be supervised by the owner, Patrick Rue.

bar fights, loud music or unruly patrons relating to the beer tasting room. In reviewing the proposed site at 128 W. Santa Fe Avenue, the Police Department has indicated that although the area is in a high crime district that is over-concentrated, they believe The Bruery will bring a unique atmosphere to the downtown area that will be useful in the revitalization efforts of downtown Placentia. The business owner, Mr. Rue has also expressed a great willingness to cooperate with the police and continue the positive relationship he currently has with them.

Based on the Police Department's conditions and recommendations, City Staff concludes that subject to compliance with all Special Conditions of Approval and Standard Development Requirements of Use Permit (UP) 2010-04, the issuance of this Use Permit would not create a law enforcement problem. The Development Services Department and the Placentia Police Department have reviewed the request and are supporting the proposal.

Public Convenience or Necessity

The Bruery will be located within Census Tract 0117.21, which already has an "undue concentration" of on-sale and off-sale ABC licenses pursuant to Section 23958.4(a)(2) of the Business and Professions (B&P) Code. Census Tract 0117.21 is permitted seven (7) ABC licenses. There are currently nine (9) existing licenses in this census tract. As a result, even if the Planning Commission approves Use Permit (UP) 2010-04, ABC will be required to deny issuance of an ABC license unless the applicant shows that public convenience or necessity would be served by issuance of the license. ABC typically relies on the findings of the local agency to support such a showing. Therefore, if the Planning Commission is inclined to approve the requested use permit, City staff recommends that the Planning Commission also consider making a finding that the public convenience or necessity would be served by issuance of an ABC license for the premises.

Floor Plan:

The submittal floor plan indicates that the tenant space is approximately 1,800 square feet and includes a long counter area with stools, located in the middle of the tenant space. There will be approximately 9 bar tables and stools located directly in front of the long counter. A 32 foot long by 6 foot high cold box will be installed behind the bar counter displaying and chilling the various beverages. There will be a retail display counter that houses artisan cheeses and snacks and other specialty foods. Towards the south end (rear) of the tenant space are two (2) restroom facilities that are accessed through a doorway and shared by the adjacent commercial suite. There is an opening to the adjacent suite located on the north end of the west wall. A storage room is located at the northeast corner of the suite and a double door exit into the rear parking area is located along the north wall of the tenant space. The brewery will be incorporating oak barrels into their décor as seen in high-end wine bars to depart from a saloon-like appearance.

Prepared and submitted by:



Monique B. Schwartz
Associate Planner, Development Services

Reviewed and approved by:



Raynald F. Pascua
Manager, Development Services

Reviewed and approved by:



Kenneth A. Domer
Assistant City Administrator

Exhibits:

- Exhibit 1: Vicinity Map
- Exhibit 2: Site Plan
- Exhibit 3: Floor Plan
- Exhibit 4: Statement of Use

Attachments:

- Attachment A: Resolution No. PC-2010-05
- Attachment B: Special Conditions of Approval and Standard Development Requirements of Use Permit (UP) 2010-04
- Attachment C: Placentia Police Department Standard Development Requirements
- Attachment D: Orange County Fire Authority Special Conditions of Approval

objectionable noise, odor, or other nuisances, subject to compliance with the attached Special Conditions of Approval and Standard Development Requirements.

b. The proposed use is consistent with the City's General Plan. The General Plan Land Use designation for the subject site is "Santa Fe Commercial", and the proposed use does not involve any change in the land use of the subject site. Establishments that sell alcoholic beverages for on and off site consumption are permitted in the Santa Fe Commercial (SF-C) District, subject to Use Permit approval.

c. The proposed use, activity or improvements, subject to the attached Special Conditions of Approval and Standard Development Requirements (Attachments B, C and D), is consistent with the provisions of the Zoning Ordinance, or regulations applicable to the property. The proposed use is a conditionally permitted use in the "SF-C" Santa Fe Commercial District in the City of Placentia. Approval of the Use Permit for the high end craft beer bar/tasting room would be consistent with the zoning as the site can accommodate the proposed use, and since other similar uses have been conditionally permitted within the "SF-C" Manufacturing District. Practical difficulties exist which preclude the reasonable provision of the required number of parking spaces; therefore, public off-site parking may be counted for some or all of the required parking. Adjacent private and public parking lots and off-street parking along Bradford Avenue and Santa Fe Avenue currently provide adequate parking for the site. The Bruery is working with the Redevelopment Agency to secure adequate parking for this site.

d. Conditions necessary to secure the purposes of this section, including guarantees and evidence of compliance with conditions are made part of the Use Permit approval. Attachments "B, C and D" contain Special Conditions of Approval and Standard Development Requirements specific to Use Permit 2010-04 to ensure compliance with the Placentia Municipal Code.

3. Section 15305 of the CEQA Guidelines exempts minor alterations in land use limitations in areas with an average slope of less than 20%, which do not result in any changes in land use or density, including minor setback variances. The relevant area has an average slope of less than 20% which will not result in any changes in land use or density. The Planning Commission specifically finds that the Application is Categorically Exempt under the California Environmental Quality Act of 1970, as amended, the Guidelines promulgated thereunder (14 CCR § 15305) and Placentia Environmental Guidelines.

Attachment "B"
**Special Conditions of Approval and Standard Development Requirements for
Use Permit (UP) 2010-04**

SPECIAL CONDITIONS

If the above referenced application is approved, applicant and/or property owner shall comply with the Special Conditions listed below and the Standard Development Requirements attached.

ALL OF THE FOLLOWING SPECIAL CONDITIONS OF APPROVAL AND STANDARD DEVELOPMENT REQUIREMENTS SHALL BE FULLY COMPLIED WITH FOR THE USE PERMIT TO CONTINUE IN GOOD STANDING.

CITY PLANNING DIVISION:

1. Use Permit (UP) 2010-04 is valid for a period of twelve (12) months from the date of final determination. If the use approved by this action is not established within such a period of time, this approval shall be terminated and shall be null and void, unless an extension is applied for and approved.
2. Use Permit (UP) 2010-04 shall expire and be of no further force or effect if the use is discontinued or abandoned for a period of one (1) year.
3. Failure to abide by and faithfully comply with any and all conditions attached to this action shall constitute grounds for revocation of said action by the City of Placentia Planning Commission.
4. The applicant shall, as a condition of project approval, at its sole expense, defend, indemnify and hold harmless the City, its officers, employees, agents and consultants from any claim, action, proceeding, liability or judgment against the City, its officers, employees, agents and/or consultants, which action seeks to set aside, void, annul or otherwise challenge any approval by the City Council, Planning Commission, or other City decision-making body or City staff action concerning applicant's project. The applicant shall pay the City's defense costs, including attorney fees and all other litigation-related expenses, and shall reimburse the City for any and all court costs, which the City may be required to pay as a result of such defense. The applicant shall further pay any adverse financial award which may issue against the City including but not limited to any award of attorney fees to a party challenging such project approval. The City shall retain the right to select its counsel of choice in any action referred to herein. The City agrees to promptly notify the applicant of any such claim filed against the City and to fully cooperate in the defense of any such action.

14. All trash bins shall be kept inside trash enclosures, and gates closed at all times, except during disposal and pick-up. Trash pick-up shall be done at least three (3) times a week.
15. The applicant shall comply with all provisions of the Placentia Municipal Code, including Chapter 23.76, Noise Control.
16. The applicant shall comply with Chapter 8.34 if the Placentia Municipal Code regarding the posting of alcoholic beverage warning signs.
14. Any temporary signs or permanent signs shall be reviewed and approved by the City prior to fabrication and installation.

Prior to issuance of a building permit, the applicant shall submit a sign plan for the design of all proposed signage on the site for review and approval by the Director of Development Services or his/her designee. The sign plan shall comply with the criteria and requirements set forth in Chapter 23.90, Signs-Advertising Structures, of the Placentia Municipal Code.

All portable signs are prohibited and shall be removed from the site.

15. This establishment shall be operated as a craft beer bar/tasting room at all times. All activities shall be conducted within this enclosed tenant space, while maintaining an environment free from objectionable noise, odor or other nuisances.
16. The applicant/business owner shall be responsible for maintaining the property, including the landscaped areas, walkways, and all paved surfaces, free from graffiti, debris and litter. Graffiti shall be removed by the applicant/business owner within 48 hours of defacement and/or upon notification by the City.

Existing graffiti located on the store front window at the entrance of the tenant space shall be removed immediately.

17. The applicant/business owner shall obtain approval of a Building and Zoning Compliance Application and shall obtain a valid City Business License prior to operating the business.
18. There shall be no special promotional events held on the property, unless a written request for such is received and approved by the City of Placentia Development Services Director and the Police Department's Administrative Lieutenant at least 14 days in advance.
19. The sale and service of alcoholic beverages shall be in compliance with all local, state and federal laws, and all conditions of the Department of Alcoholic Beverage Control (ABC) for the issuance of a Type "42" (On Sale Beer and Wine for Public Premises) shall be applicable.

29. This Use Permit shall be reviewed one year from the date of approval and each year thereafter as necessary. The review shall be conducted jointly by the Development Services Director and Police Chief or designee. The purpose of this review shall be to identify uniquely adverse issues such as loitering, vandalism, criminal activity, noise, or nuisance resulting from the Use Permit. If such issues are identified, the Use Permit shall be presented to the Planning Commission for their consideration of conditions, modifications, or revocation.
30. The activity level of the business shall be monitored by the Special Enforcement Detail to establish the level of police services used for the business. Should the level of police services demonstrate that the applicant has not controlled excessive or unnecessary activity resulting in high use of police services, or that the applicant has failed to comply with enforcement or application of measures related to curfew and truancy, then this use permit shall be reviewed for consideration of further conditions, modifications, or revocation.
31. Sales, service and consumption of alcoholic beverages shall be permitted only between the hours of 4:00 p.m. through 12:00 a.m. Monday through Thursday, and 12:00 p.m. through 12:00 a.m. Friday through Sunday.
32. There shall be only the bar or lounge area upon the licensed premises maintained for the purpose of sale, service, or consumption of alcoholic beverages directly to patrons for consumption.
33. The subject alcoholic beverage license shall not be exchanged for another public type premises type license.
34. Alcoholic beverages shall be sold and served in containers, which are distinguishable from other non-alcoholic beverages sold at the premises.
35. The sale of beer and wine for consumption off the premises is allowed.
36. No distilled spirits may be on the premises at any time.
37. No alcoholic beverages shall be consumed on any property adjacent to the licensed premises under the control of the license.
38. No alcoholic beverages shall be sold from any temporary locations on the premises such as ice tubs, barrels, or other containers.
39. There shall be no pool tables or coin-operated games maintained upon the premises at any time.
40. There shall be no live entertainment (including karaoke), amplified music, or dancing permitted on the premises at any time.

Attachment "C"
Placentia Police Department Standard Development Requirements

OTHER DOORS

Or:

Equipped with single or double cylinder deadbolt in which no other device is located in the area where door hardware is usually installed.

If double cylinder deadbolt is used, the inside key operated lock must simultaneously operate an indicator stating that the assembly is "locked" or "opened."

In either case, a sign must also be displayed above the front door indicating that the front door is to remain "unlocked" during business hours. Letter size to be minimum one (1) inch in size on contrasting background.

Aluminum stile, single door: equipped with a double cylinder, minimum one and one-half (1-1/2) inch upswing or one (1) inch slide deadbolt and exterior case hardened, rotating steel cylinder guard and minimum of five (5) pin tumblers. The inside key-operated lock must simultaneously operate an indicator stating that the assembly is "locked" or "open." A sign must also be displayed above the door indicating that the door is to remain "unlocked" during business hours. Letter size to be minimum of one (1) inch in height on contrasting background.

The inactive leaf of all double door(s) shall be equipped with metal flush bolts having a minimum embedment of five-eighths (5/8) inch into the head and threshold of the door frame.

The strike plate for deadbolts on all wood framed doors shall be constructed of minimum sixteen (16) U.S. gauge steel, bronze, or brass and secured to the jamb by minimum of two screws, which must penetrate at least two (2) inches into solid backing beyond the surface to which the strike is attached.

Strike area for metal or aluminum framed doors constructed or protected to prevent violation of strike area.

Hinges for out-swinging doors shall be equipped with nonremovable hinge pins or a mechanical interlock to preclude removal of the door from the exterior by removing the hinge pins.

Panic hardware, whenever required by the Uniform Building Code or Title 19, California Administrative Code, shall be installed as follows:

- (1) Panic hardware shall contain a minimum of two (2) locking points on each door; or
- (2) On single doors, panic hardware may have one locking point which is not to be located at either the top or bottom rails of the door frame. The door shall have an astragal constructed of steel .125 thick which shall be attached with nonremovable bolts to the outside of the door. The astragal shall extend a minimum of six (6) inches vertically above and below the latch of the panic hardware. The astragal shall be a minimum of two (2) inches wide and extend a minimum of one (1) inch beyond the edge of the door to which it is attached.
- (3) Double doors containing panic hardware shall have an astragal attached to the doors at their meeting point which will close the opening between them, but not interfere with the operation of either door.

Deadbolt locks shall not be used on doors that are required to have panic hardware.

COMMERCIAL/INDUSTRIAL SECURITY, Con't.

LADDERS

Ladders leading to the roof shall do so from the interior of the building.

*MISC

BURGLARY RESISTANT MATERIAL:

1. Products intended for use shall be permanently labeled as such.
2. Materials used shall meet UL 972 Standards for Safety Burglary Resistant Glazing Materials.
3. Only materials approved by ICBO shall be used.

ADDRESS

The address number shall be mounted near the front entry of each building or other conspicuous location and be no less than six (6) inches high. They shall be mounted on a contrasting background and easily visible from the street or walkway. If rear-vehicular access, the same numbers shall be displayed on the rear of the building.

Numerals of the street address shall be displayed on the uppermost roof, in luminous paint or other material capable of being read from the air. Minimum numeral size shall be twenty-four (24) inches. Designated building (if a complex).

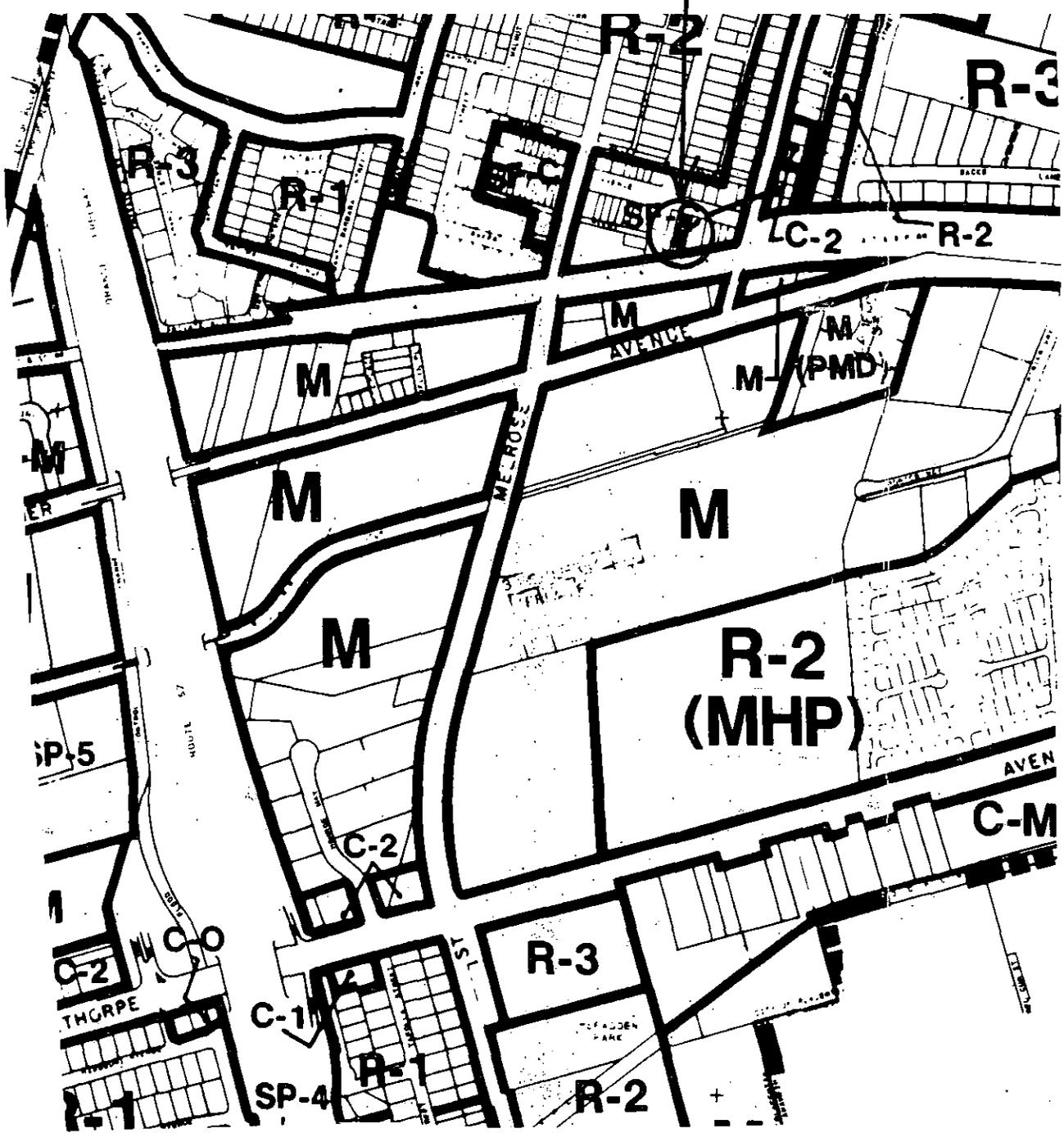
LIGHTING

Exterior lighting of an intensity of at least twenty-five hundredths (.25) foot-candles shall be provided adjacent to doors and windows. Exterior bulbs shall be protected by polycarbonate or other weather and vandal resistant globe or cover. Light(s) shall be maintained during hours of darkness.

Parking lots for use by the general public and/or employees shall be provided with exterior lighting of an intensity of at least one (1) foot-candle of light on the parking surface and maintained from dusk until one-half (1/2) hour after the termination of business.

Attachment "D"
Orange County Fire Authority (OCFA) Special Conditions of Approval

Subject Site



VICINITY MAP

NTS



PLANNING DIVISION REPORT
 UP 2010-04
 Exhibit 1

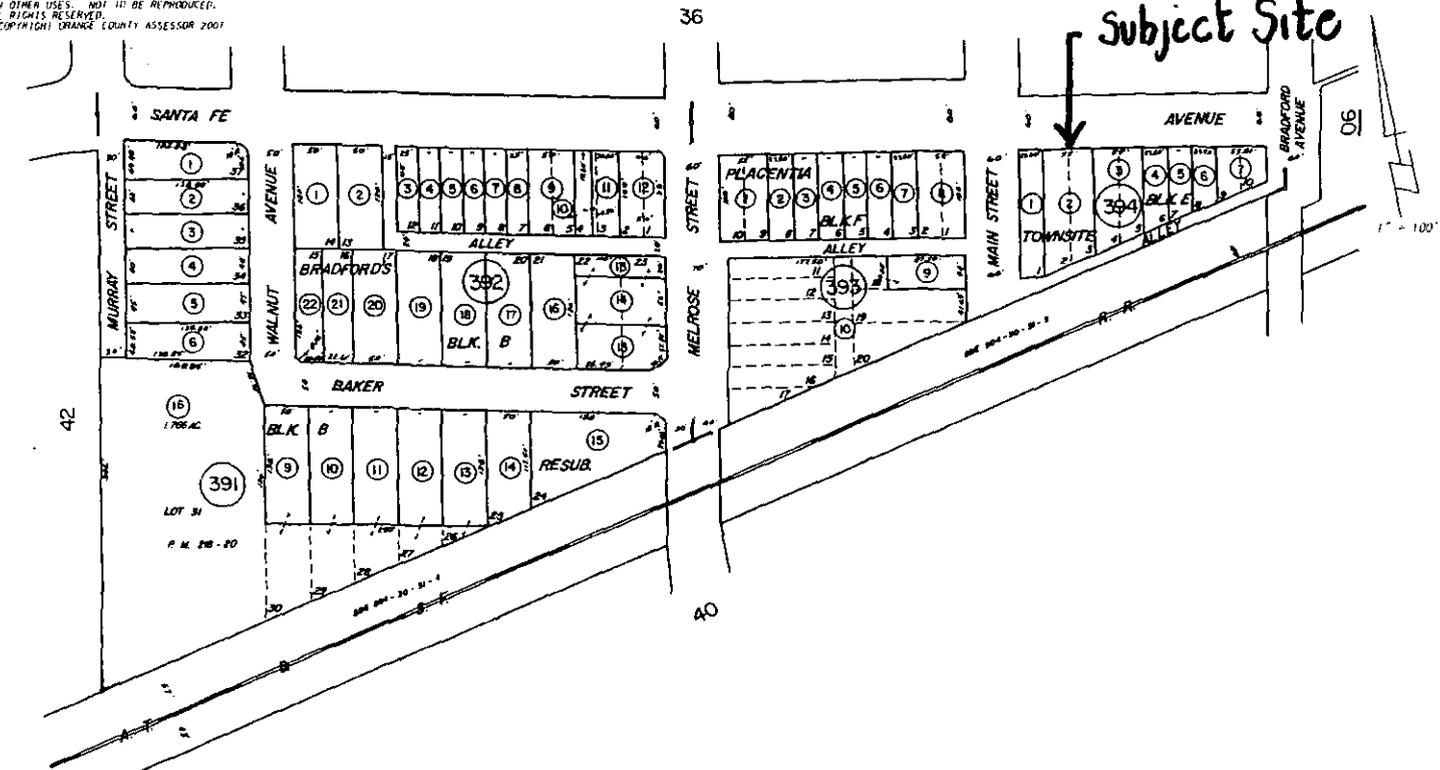


SITE PLAN

THIS MAP WAS PREPARED FOR ORANGE COUNTY ASSESSOR DEPT. PURPOSES ONLY. THE ASSESSOR MAKES NO GUARANTEE AS TO THE ACCURACY NOR ASSUMES ANY LIABILITY FOR OTHER USES. NOT TO BE REPRODUCED. ALL RIGHTS RESERVED. © COPYRIGHT ORANGE COUNTY ASSESSOR 2007

339-39

Subject Site



MARCH 1978

PLACENTIA TOWNSITE
BRADFORD'S RESUB. M.M. 6-38
M.M. 8-65

NOTE - ASSESSOR'S BLOCK & PARCEL NUMBERS SHOWN IN CIRCLES
ASSESSOR'S MAP BOOK 339 PAGE 39 COUNTY OF ORANGE



PLANNING DIVISION REPORT
UP 2010-04
Exhibit 2 (2 of 2)

NTS



UP 2010-04

January 27, 2010

FILE COPY

City of Placentia
Department of Development Services
401 E. Chapman Ave.
Placentia, CA 92870

Dear Placentia Planning Officials,

The Bruery LLC ("The Bruery") is seeking a Conditional Use Permit in order to serve alcoholic beverages at 128 W. Santa Fe Ave. in the Placita Santa Fe District (APN: 339-394-02), which is zoned "SF-C", Santa Fe-Commercial District. According to the Placentia Municipal Code §23.37.040, establishments in the Santa Fe-Commercial District that sell alcoholic beverages including on-sale and off-sale are uses permitted subject to obtaining a use permit.

The Bruery is a small production craft brewery located in the City of Placentia. Our purpose is to produce Belgian-style and experimental beers for distribution to outside accounts, such as high end grocery stores, restaurants, and beer bars in 21 states, Japan and in several European countries. We are targeting the luxury end of the craft beer market. We have been selling our beers for approximately one and a half years, and have become one of the highest regarded craft breweries in the world.

We have been operating a successful tasting room in our production brewery at 715 Dunn Way, Placentia, since September of 2008. Due to our rapid growth, we need to move the tasting room so we can increase production in our current production space. Rather than simply moving our existing tasting room, we would like to improve upon the concept. We would like to create a high end, craft beer destination that would showcase our beers as well as other craft breweries. Our establishment will incorporate elements from our brewery, including our oak barrels, and will be similar to a high end wine bar rather than the typical saloon. Our goal will be educating the public about The Bruery and craft beer in general, and providing a pleasant, safe, friendly atmosphere to enjoy unique beers.

Our proposal: Open a craft beer bar / tasting room at 128 W. Santa Fe Ave., Placentia, CA 92870, which consists of approximately 1800 square feet.

Description of Operation: High end alehouse serving beer, wine, high end sodas, and artisan cheeses and snacks. We will have 28 taps, with approximately 12 devoted to Bruery beers and 16 rotating taps with beer from other small craft breweries. We will offer and encourage tasting flights so patrons can try a wide variety of craft beer in 2-4 ounce servings. We will offer over 100 different types of bottled beer and a limited wine list. All of the bottles, plus our growlers (64 oz. resealable bottle) will be available for off-premise consumption. There will be 57 seats. No distilled spirits would be served. No minors will be allowed on the premises.

Days and Hours of Operation: Monday through Thursday from 4 PM until 12 AM, Friday through Sunday 12 PM until 12 AM.

Number of full and part-time employees: 2 full time employees, 5 part time employees.

Number of vehicles used in conjunction with this use: None.

Machines and equipment used in conjunction with this use: Walk-in cooler

715 DUNN WAY • PLACENTIA, CA 92870 • 714-996-MALT (6258) • WWW.THEBRUERY.COM

STATEMENT OF USE

NTS



PLANNING DIVISION REPORT
UP 2010-04
Exhibit 4 (Page 1 of 11)



Buzz

"Brewery to watch in 2009"

- Rick Sellers, DRAFT Magazine Beer Director

"Favorite new brewery in 2008; The Bruery makes innovative, original, and outside the bottle beers."

- Christina Perrozzi, Beer for Chicks.com

"The Bruery's portfolio of ales are fantastic."

- Norman Miller, Daily News (Framingham, MA)

"This new SoCal brewery made a splash felt around the country..."

- DRAFT Magazine

"... A rising star in the craft-beer world."

- Peter Rowe, San Diego Union Tribune

"[Referring to Saison Rue] One of the top 10 beers we've had in 2008 to date."

- BeerAdvocate Magazine

"I'd like to marry Trade Winds Tripel and make ten thousand babies with it."

- Will Meyers, Cambridge Brewing Company

"[Referring to 2 Turtle Doves] The best cocoa'd beer I've ever had....worth 4 times what you paid for it."

- Charlie Papazian in All About Beer Magazine, January 2010

Recognition

Orchard White

- #3 beer of 2009, Wine Enthusiast Magazine, December 2009
- Top 25 Beers of 2008, DRAFT Magazine, January 2009
- #3 Best Belgian-style beer, Men's Journal, October 2009
- "93" Rating, Wine Enthusiast Magazine, August 2009
- "A" Rating, BeerAdvocate Magazine, October 2008
- "91" Rating, Beer Magazine, May/June 2009

Saison Rue

- "98" Rating, DRAFT Magazine, May/June 2009
- "A" Rating, BeerAdvocate Magazine, October 2008
- Gold Medal, Los Angeles International Beer Competition 2008 & 2009

Hottenroth Berliner Weisse

- Best of Show & Gold Medal, Los Angeles International Beer Competition 2009

715 DUNN WAY • PLACENTIA, CA 92870 • 714-996-MALT (6258) • WWW.THEBRUERY.COM

STATEMENT OF USE

NTS



PLANNING DIVISION REPORT
UP 2010-04
Exhibit 4 (Page 3 of 11)



Cheese & Beer Pairings
May 2010

Beer and cheese are a match made in heaven-- they each have the ability to improve the other, creating complex flavors unachievable through any other means. We present seven different artisanal cheeses are expertly paired with five of our beers. Our selection changes seasonally.

Fiscalini Bandaged Cheddar paired with Orchard White - .4L serving / \$10

Produced in Modesto, California, at Fiscalini Farmstead, Mariano Gonzalez is making his world-class raw milk cheddars using traditional methods and aging them for at least 16 months before releasing them in limited quantities. Fiscalini Bandaged Cheddar is a true American farmstead cheddar and sings with a luxurious balance of buttery, grassy, and savory flavors. Orchard White brings out the floral character of the Fiscalini, and cleanses the palate between bites.

Winchester Sharp Gouda paired with Hottenroth Berliner Weisse - .4L serving / \$10

Produced in Winchester, California (near Temecula), Winchester Dairy produces only gouda cheese from their Holstein cows. The Sharp Gouda is aged for at least six months during which time it develops an edgy sharpness and the paste becomes dotted with crunchy crystals. The caramel-like flavors of the cheese contrasts with the lactic sourness of the Hottenroth.

Northern Gold paired with Humulus Lager - .5L serving / \$12

Produced in Orland, California at Pedrozo Dairy, Northern Gold is a semi-hard, raw cow's milk cheese. Smooth and rich with a buttery texture and refreshing fruitiness, Northern Gold accentuates the citrus and herbal character of Humulus Lager.

Fog Lights paired with White Oak - .3L serving / \$12

Produced in Arcata, CA by Cypress Grove, Fog Lights is a soft pasteurized goat cheese aged for a short period of time (2-4 weeks), and wrapped in vegetable ash. The creamy, rustic cheese accentuates the woody and caramel-like qualities of White Oak.

Gjetost paired with Rugbrød and Rugbrød - .5L serving / \$12

Produced in Norway, Gjetost is a very strange and unique cheese. Made by boiling a mixture of milk, cream and whey carefully for several hours so that the water evaporates. The heat turns the milk sugar into caramel which gives the cheese its characteristic taste. A slice of authentic Rugbrød (Danish Rye Bread) is served alongside. Gjetost accentuates the caramel and nutty qualities of Rugbrød, providing a truly unique Scandinavian experience.

Bleu des Causses paired with Mischief and Brewery Made Sterling Hop Honey - .4L serving / \$12

STATEMENT OF USE

NTS





SAMPLE DRAFT MENU

Beer is our passion. In addition to the beers we love to brew, we've selected beers from some of our favorite breweries. Our tap list changes daily. Comments, requests, rants? eMail info@thebruery.com

Approachable

- Orchard White: Belgian-style witbier. This hazy, straw yellow wheat ale is spiced with coriander, citrus peel and lavender added to the boil and whirlpool. A spicy, fruity yeast strain is used to add complexity, and rolled oats are added for a silky texture. (ABV: 5.7%, IBU: 15, SRM: 3) \$5 4L
Allagash White: Belgian-Style witbier, Allagash Brewing Co., Portland, ME. One of our favorite witbiers, Allagash White is brewed with a significant portion of wheat and a special blend of spices, this beer is light and slightly cloudy in appearance, with a spicy aroma. (ABV: 5.2%) \$6 4L
Hefeweizen: German-Style Hefeweizen, Black Market Brewing Co., Temecula, CA. Using a traditional Bavarian yeast strain, Black Market Hefeweizen is hazy with a subtle banana and clove aroma and flavor. Black Market is a new brewery in Temecula making some outstanding beers. (ABV: 5%) \$6 .5L
Prima Pils: German-Style Pilsner, Victory Brewing Co., Downingtown, PA. Hoppy, wonderful malt balance, easy to drink. Prima Pils is one of the best American made pilsners-- hell, it's one of the best pilsners, period. Dry and delightful, this is an elegant beer. (ABV: 5.3%) \$6 .5L
24th Street Pale Ale: American-Style Pale Ale, Strand Brewing Co., Torrance, CA. A new local brewery to the LA area, their pale ale is moderately hoppy, with a toasty, caramel malt base. Visit their brewery if you get the chance! (ABV: 6.1%) \$6 .5L
Levitation Ale: American-Style Amber Ale, Stone Brewing Co., Escondido, CA. Amber ale with rich malt flavors, hoppy character, and modest alcohol level. Enjoy this delicious beer from our friend and distributor in Southern California. (ABV: 4.4%, IBU: 45) \$6 .5L
Solidarity Black Mild: English-Style Mild Ale, Eagle Rock Brewery, Los Angeles, CA. Brewed by Jeremy and Steve Raub, Eagle Rock is a great new LA brewery. Solidarity Black Mild is a dark, slightly roasty, malty beer with an apricot-like fruitiness from the use of an English yeast strain. (ABV: 4%) \$6 .5L

Hoppy

- Humulus Lager: Not an IPA. Perhaps you think this is an IPA, but you are wrong. Brewed with a lager yeast strain and copious amounts citrusy, resinous Northwest hops, and also a bit of rice to lighten the body. Humulus Lager is the perfect replacement for the IPA for those looking to get their hop fix. (ABV: 7.5%, IBU: 70, SRM: 6) \$6 .5L
Mischief: Hoppy Belgian-Style Golden Strong Ale. This wickedly good golden ale is fiendishly dry-hopped with American hops to add a layer of complexity and mystery to its fruity, dry Belgian-style character. Citrus and resin diabolically combine with ripe melon, pear and slight peppery spice in a precariously effervescent mixture. Enjoy it, but you'll want to keep an eye out. (ABV: 8.5%, IBU: 35, SRM: 5) \$5 .4L

The Bruery = Brewed by The Bruery, Placentia, CA

STATEMENT OF USE

NTS



Malty & Bold



Rugbrød: Julebryg-style strong brown ale. We took our inspiration for this beer from the traditional Danish dark, wholegrain rye bread. Instead of the caraway flavor found in American-style rye bread, the Danes allow the spicy, slightly bitter character of the rye to shine through. We do the same with this robust ale, adding bready, nutty malts with a hint of roast to complement. And don't worry, we can't pronounce it either. (ABV: 8.0%, IBU: 25, SRM: 20)

\$7
.5L

Speedway Stout, Alesmith Brewing Co., San Diego, CA. A big imperial stout with coffee added from Ryan Brothers Coffee, also in San Diego. Chocolately, viscous, and delicious. (ABV: 12%)

\$7
.3L

Old Viscosity, Port Brewing Co., San Marcos, CA. A rich and luscious ale with chocolate and cocoa notes melded to silky body of burnt wood, vanilla and ash. (ABV: 10.5)

\$6
.3L

Bigfoot, Sierra Nevada, Chico, CA. Toffee-like flavors with a strong citrus hop punch, Bigfoot is a quintessential American barleywine. (ABV: 9.6%)

\$6
.3L

Quadrupel, Bierbrouwerik De Koningshoeven, Netherlands. Fruity and caramel, toasty malt, intense, concentrated flavors. One of the few beer producing Trappist monasteries. (ABV: 10%)

\$7
.3L

Tart & Sour



Hottenroth Berliner Weisse: Brewed in memory of Fred and Sarah Hottenroth, this tart German-style Berliner Weisse is as authentic as it gets. We used lactobacillus and a hint of brettanomyces to sour this very unusual, low gravity wheat beer. To cut the tartness for those with sweeter tastes, raspberry or woodruff syrup is a traditional way to sweeten the beer. Almost an extinct style, we hope to help revive the Berliner Weisse in memory of two great people. (ABV: 3.1%, IBU: 2, SRM: 2)

\$5
.4L



Oude Tart: Flanders-Style Red Ale. Aged in red wine barrels for 18 months, Oude Tart is pleasantly sour with hints of leather, dark fruit, cherry and toasty oak. (ABV: 7.5%, IBU: 10, SRM: 18)

\$7
.3L



Cuvee Jeune: Young Lambic-Style Ale. Aged in chardonnay barrels, Cuvee Jeune is lightly acidic with a fresh funk, reminiscent of the great Lambics in Belgium. Served on cask. (ABV: 5.5%, IBU: 5, SRM: 5)

\$7
.4L



Faro Jeune: Young Sweetened Lambic-Style Ale. Just like Cuvee Jeune, but sweetened with Coco Palm Sugar from the Philippines to take away some of the sour edge. (ABV: 5.5%, IBU: 5, SRM: 6)

\$7
.4L

La Folie, New Belgium Brewing Co., Fort Collins, CO. Aged in huge, french oak barrels for up to three years, La Folie has sour apple notes, a dry effervescence, and earthy undertones. (ABV: 6%)

\$7
.3L

= Brewed by The Bruery, Placentia, CA

STATEMENT OF USE

NTS



STATE



SAMPLE NON-ALCOHOLIC BEVERAGES LIST

Sodas - All are \$3. No refills.

- Boylan's Cane Cola, 12 oz.
- Waialua Pineapple Soda, 12 oz.
- Kickapoo Joy Juice, 12 oz.
- Jones Creme Soda, 12 oz.
- Virgil's Root Beer, 12 oz.
- Jackson Hole Huckleberry, 12 oz.
- Boylan's Black Cherry, 12 oz.
- Boylan's Birch Beer, 12 oz.

Water

- Reverse Osmosis Still Water - \$0
- Reverse Osmosis Sparkling Water - \$0
- Pellegrino - \$2

Non-Alcoholic Beer

- Bitburger Drive - \$3

STATEMENT OF USE

NTS

